



THE DUKE OF YORK



Our Home-Made Canapes are suitable for a variety of events. If you are having a buffet with us, why not treat your guests to Canapes on arrival or throughout your event, served by our waitresses and waiters directly to your guests. Our Canapes are also suitable to serve on arrival before a sit-down meal.

All Canapes are £5 per Head for a choice of 5 from the list below

Canapes

- Mini Duke Burgers
- Mini Fish and Chips
- Mini Yorkshire Puddings with Beef
- Pate on Croute
- Mini Samosa
- Tomato, Mozzarella and Basil on Croute
- Honey Glazed Pigs in Blankets
- Mini Bruschetta
- Mini smoked salmon roulade
- Tempura king prawns with Aioli

If any of your guests require a Gluten Free, Vegetarian or Vegan diet please do not hesitate to ask, our Chefs are happy to cater for you.



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Our sit-down meals are suitable for a variety of events. Choose from 2 or 3 courses of our home-made Starters, Main Courses and Desserts to serve to your guests. In the ambient restaurant you and your guests can enjoy a private area to host your event. Choose our restaurant to cater for up to 45 guests, or one of our smaller dining areas for up to 20 guests.

Choose a 3-course meal with 3 choices per course
for £30 per head



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Starters

- Homemade Soup with Bread and Butter
- Chicken Liver Pate, Red Onion Marmalade on Toast
- Creamy Garlic Mushrooms on Toasted Focaccia
- Duke Traditional Prawn Cocktail and Buttered Brown Bread
- Deep Fried Brie, Cranberry Compote and Mixed Leaf Salad
- Lamb Kofta, Riata, Pitta Bread and Salad
- Ham Hock Terrine, Piccalilli, Toasted Bloomer
- Oak Smoked Salmon Fishcake, Sweet Chilli Mayo, Lemon Wedge and Salad
- Mini Greek Salad
- Cajun Chicken Skewer, Raita, Mixed Leaf Salad



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Mains - All Served with Seasonal Veg and Roast Nip Pots

- Chicken Chasseur, Chicken and Mushroom in a Tomato and White Wine Sauce
- Traditional Roast of your choice (Pork, Chicken, Beef or Gammon) Served with Homemade Yorkshire Pudding, Roast Potatoes, Creamed Mash, Carrot and Swede Mash, Seasonal Veg, Stuffing and Gravy
- Cod Mornay, Cod Fillet, Cheese and Mustard Sauce with Creamed Mash
- Butternut Squash, Goats Cheese and Spinach Pithivier, Rich Tomato Sauce
- Rand of beef, Boulangère Potatoes, Slow Braised Beef in a Bourguignon Sauce
- Salmon fillet with Crushed New Potatoes, White Wine and Chive Cream Sauce
- Mozzarella Stuffed Chicken Breast, Wrapped in Smoked Bacon with Tomato and Red Pepper Sauce
- Chickpea Tagine, Rich Tomato Sauce Infused with Cumin and Coriander, Basmati Rice, Green Vegetables and Toasted Flatbread
- Trio of Sausage, Creamy Mash Potatoes, Onion Gravy and Yorkshire Pudding
- Slow Braised Mutton Shoulder, Buttered Leek, Creamy Mash Potatoes with Red Wine Rosemary Jus



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Desserts

- Lemon posset Served with Shortbread Biscuit
- Jam Roly Poly Custard
- Sticky Toffee Pudding, Toffee Sauce and Vanilla Ice Cream
- Crème Brulee, Shortbread Biscuit
- Cheesecake of the Day
- Chocolate Brownie, Vanilla Ice Cream and Chocolate Sauce
- Poached pears, Sorbet and Coulis
- Cherry Bakewell Tart and Custard
- Lemon Meringue Pie, Chantilly Cream
- Luxury Ice Cream and Sorbets
- Cheese and Biscuits (£2 supplement Per Head)

Dessert Includes Tea and Coffee for your Guests



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Hot Buffets

Our Hot Buffets Boasts a Great Variety of Fresh Home Cooked Food to Serve at Your Special Occasion with us. Our Chefs Can Happily Cater for Guests who May Require a Gluten Free, Vegetarian or Vegan Diet.

All Hot Buffet Options Served with Salad, Coleslaw and your choice of Potatoes

Pork pie and Peas with Mint sauce or Brown Sauce and Gravy **£7**

Hot bacon butty served with your choice of potato and selection of sauces **£8**

Cumberland Sausage in Onion Gravy Served in a Soft Bap, choice of Potato and Accompanying Sauces **£8**

Pulled Pork Sandwiches, Served with Stuffing, Apple sauce and choice of Potatoes **£9**

Hot Beef, Pork and Gammon Sandwiches with a choice of Potatoes, Sauces and Gravy **£8**

Chilli con Carne and Rice Served with Sour Cream, Guacamole, Salsa, Nachos and Flatbread **£9**

Chicken, Pork, Beef or Vegetable Curry and Rice, with Flatbread and Mango Chutney **£10**

Homemade Steak Pie, Shortcrust Pastry Served with your choice of Potatoes and Gravy **£10**

Choice of potatoes Includes -

- Skinny Fries
- Chunky Chips
- Roast Potatoes
- Curly Fries
- Buttered New Pots



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Cold buffet

Our Cold Buffets are suitable for a range of events. As our guest, there are plenty of cold buffet options to choose from and we are happy to cater to your requests. All the options listed below are made in- house by our team of talented chefs

This buffet option is £10 Per Head and Includes Tea and Coffee for Your Guests -

- Selection of Sandwiches and Wraps
- Homemade Scotch Eggs
- Chefs Selection of Savoury Pasties, Sausage Rolls and Quiche
- House Salads
- Homemade Coleslaw
- Chefs Sweet Pastry Selection for £5 Supplement Per Head

Extras Available for £2 per head

- Onion Bhajis
- Samosas
- Vegetable Spring Rolls
- BBQ Chicken Wings
- Garlic Bread
- Lamb Kofta
- Vegetable Pakoras
- Onion Rings